

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/24/2015 **Business ID:** 115859FE
Business: PRICE CHOPPER

7600 STATE AVE
 KANSAS CITY, KS 66112

Inspection: 77001463
Store ID:
Phone: 9132998298
Inspector: KDA77
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/15	03:30 PM	04:45 PM	1:15	0:02	1:17	0	inspection
06/24/15	04:45 PM		0:00	0:12	0:12	0	travel to office
Total:			1:15	0:14	1:29	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 1

Certified Manager on Staff ☐ Address Verified ☒ Actual Sq. Ft. 0
 Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	
5. No discharge from eyes, nose and mouth.	
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.	
7. No bare hand contact with RTE foods or approved alternate method properly followed.	
8. Adequate handwashing facilities supplied and accessible.	
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.	
10. Food received at proper temperature.	
11. Food in good condition, safe and unadulterated.		p
12. Required records available: shellstock tags, parasite destruction.	
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	p
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In meat department in reach in cooler display case, RTE fully cooked smoked sausage and RTE Bar S fully cooked smoked sausage stored next to raw pork sausage. Raw pork bacon stored next to fully cooked RTE smoked sausage. Corrected on-Site, COS, moved raw and fully cooked together, separated with plastic divider.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	p
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In deli department, stored as clean on shelving by 3 vat sink, 8 metal pans and 2 cutting boards with visible food debris on surface. COS rewashed]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.	
17. Proper reheating procedures for hot holding.	
18. Proper cooling time and temperatures.	
19. Proper hot holding temperatures.		..	p	p
<i>Fail Notes</i>	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In deli area out for consumer self service, steak soup at 110F, chicken tortilla soup at 116F.]</i>						
20. Proper cold holding temperatures.		..	p	p	p

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [RTE cooked chicken wings in consumer self service bin at 45F for bbq wings, 46F for kettle cooked wings, 47F for buffalo style wings. COS removed from sale, placed in walk in cooler. As time that wings were out was not for sure, wings will not be sold until PIC can find out the next morning.]</i>
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| 21. Proper date marking and disposition. | p |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | |
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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | .. p p p |

Fail Notes	7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In bakery dept, bottles of chemical sanitizer and cleaner for flooring stored on wall over sanitizing drain board of 3 vat sink. Clean sanitized utensils were sitting directly under the chemicals. COS moved the utensils. PIC will work on moving chemicals.]</i>
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Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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| 28. Pasteurized eggs used where required. | |
| 29. Water and ice from approved source. | |
| 30. Variance obtained for specialized processing methods. | |

Food Temperature Control	Y N O A C R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | |
| 32. Plant food properly cooked for hot holding. | |
| 33. Approved thawing methods used. | |
| 34. Thermometers provided and accurate. | |

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | |
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Prevention of Food Contamination	Y N O A C R
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| 36. Insects, rodents and animals not present. | |
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Prevention of Food Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |

Proper Use of Utensils	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |

Utensils, Equipment and Vending	Y	N	O	A	C	R
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | p | .. | .. | p | p |
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<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Current license not posted. Current license was found upon routine inspection after inspection was signed. COS posted.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Strips for quat in deli area.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 77001463

Inspection Report Date 06/24/15

Establishment Name PRICE CHOPPER

Physical Address 7600 STATE AVE City KANSAS CITY

Zip 66112

Additional Notes
and Instructions

Follow up will be conducted as directed by Manhattan office.